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SUNBEAM 2349 Owner's Manual

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RTANTES

nes básicas de seguridad

NTES DE USA

ra en agua u otros líquidos

usada o está cerca de niños

en uso, antes de poner

caballo, ropa, así como

funcionamiento del aparato,

nes de haber detectado un

batidora esta dañada,

(1-800-458-8407 en

e causar incendios,

fríes calientes, incluyendo

ntas de gas o de quemadores

to. Si la batidora deja

idades a la posición OFF

rio, lo debe realizar

se mezcla grande o hace

es para desenchufar

far.

DOMESTICO

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do térmico de la aislación,

de humo del motor de la

LES

EXCLUSIVAMENTE

equipado con un enchufe de

eléctrica calificado para

esta medida de seguridad

ntera del cable eléctrico; en

2-Year Limited W

Sunbeam Products, Inc. doing
Corporation (Canada) Limited
warrants that for a period of t
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of the product found to be def
or remanufactured product o
made with a similar product
attempt to repair or adjust an
this warranty.

This warranty is valid for the
not transferable. Keep the or
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alter, modify or any way char

This warranty does not cover
negligent use or misuse of



DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

For product questions:
Sunbeam Consumer Service
USA : 1.800.458.8407
Canada : 1.800.667.8623

GUARDE ESTAS INSTRUCCIONES

BIENVENIDOS

!Felicitaciones por su compra de una Batidora SUNBEAM® MIXMASTER® HERITAGE SERIES™. Para aprender más sobre productos SUNBEAM®, por favor visítenos en www.sunbeam.com!

CÓMO CUIDAR SU BATTORA

CÓMO LIMPIAR SU BATTORA

Limpie el cabezal de la batidora, la base y la plataforma giratoria con un paño húmedo; después, séquelos. **NO SUMERJA LA BATTORA EN AGUA.** Evite el uso de limpiadores abrasivos porque pueden dañar el acabado de la batidora. Lave los batidores y tazones en agua caliente y jabonosa después de cada uso. Enjuague bien y deje secar. También puede lavarlos en el lavaplatos. **Si los tazones de mezclar se rasgúan o se desportillan, no use más la mezcladora.**

DÓNDE GUARDAR LA BATTORA

Guarde la batidora en un lugar seco, como por ejemplo sobre la mesa o superficie de trabajo, en un gabinete. Inserte los batidores en los receptáculos correspondientes. Coloque los ganchos para amasar y demás accesorios en el tazón de mezclado. Guarde el(los) tazón(tazones) en la superficie giratoria. Enrolle el cable eléctrico en una bobina; después, fíjelo al portacables.

MANTENIMIENTO

El motor de su batidora ha sido cuidadosamente lubricado en la fábrica y no necesita lubricación adicional. No es necesario realizar ninguna tarea de mantenimiento además de la limpieza recomendada. Si necesita servicio técnico o reparaciones, comuníquese con Servicios al Consumidor para recibir asistencia. (1-800-458-8407 en EE.UU. o 1-800-667-8623 en Canadá)

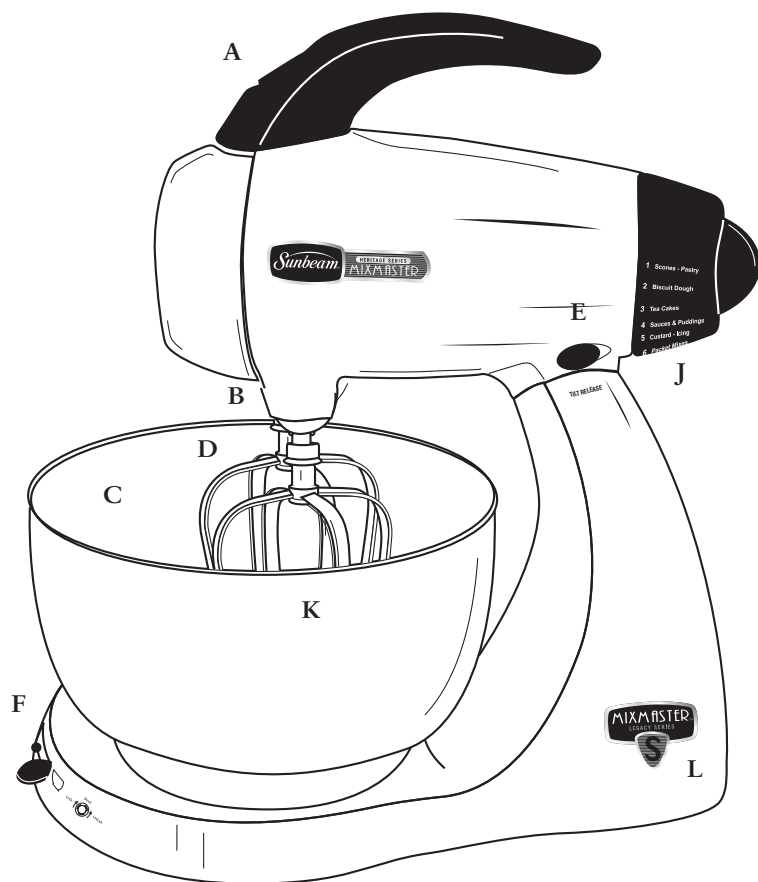
CONSEJOS ÚTILES

- Al mezclar líquidos, especialmente calientes, utilice el tazón de fuente que se mezcla grande o hace cantidades pequeñas a la vez para reducir derramamiento.
- Debe agregar los ingredientes al tazón de mezclado según lo especificado en la receta.
- Use la velocidad de mezclado recomendada en la receta. Utilice la guía de mezclado del dial de control de velocidades de la batidora para ayudarlo a encontrar la velocidad correcta.
- Si se especifican tiempos en la receta, ¡úselos! **TENGA CUIDADO DE NO MEZCLAR EN EXCESO**, pues podría endurecer la mezcla.
- En caso de que un objeto, como por ejemplo una espátula, caiga en el tazón con la batidora en funcionamiento, apague ésta de inmediato para retirar el objeto.
- Para una limpieza más fácil, retire los batidores y enjuáguelos inmediatamente con agua tibia. Antes de empezar, asegúrese de que palanca del tazón está en la posición correcta para el tamaño del tazón que va a utilizar, ya sea para el tazón grande o el pequeño.
- La batidora está diseñada para no quedar centrada cuando se utiliza el tazón grande con el fin de obtener mejor rendimiento.

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FEATURES OF YOUR STAND MIXER

- A. **ATTACHMENT EJECT BUTTON** – The eject button, located on the top of the handle, releases the beaters, dough hooks or whisks for easy cleaning.
- B. **DUAL-MOTOR 3-WAY BEATING ACTION** – Patent pending dual-motor design enables one motor to drive the beaters, each turning in opposite directions, and a second motor to drive the bowl. This new technology results in more powerful and thorough mixing.
- C. **VARIABLE BOWL SPEED** – The bowl speed increases and decreases automatically as the beater speed is increased and decreased.
- D. **OFF-CENTER HEAD AND BEATERS** – The head of the MIXMASTER® Stand Mixer and beaters are positioned off-center to the bowl to make it easier to add ingredients during mixing.
- E. **TILT BACK LOCKING HEAD** – The head of the MIXMASTER® Stand Mixer tilts back and locks securely into position to allow easy removal of mixing bowls and attachments. Adjust lever to left if using the 2.0quart bowl (Model 2505 only).
- F. **BOWL SELECTOR** – Slide the lever to the right when using the bowl supplied with your Heritage Mixer.
- G. **STAINLESS STEEL DOUGH HOOKS** – Heavy-duty dough hooks take the hard work out of kneading dough and other heavy mixtures.
- H. **STAINLESS STEEL “V-GROOVE” BEATERS** – Heavy-duty “V-groove” beaters for creaming butter and sugar, plus mixing heavy cake mixes.
- I. **STAINLESS STEEL WIRE WHISKS** – For whisking cream, egg whites, light batters and cake mixes.
- J. **12 VARIABLE SPEEDS** – The combination of 12 variable speeds and a powerful torque control motor in the mixer head ensures superior mixing control and maintains speed regardless of the mixing load.
- K. **POLISHED STAINLESS STEEL MIXING BOWL** – Your Heritage Mixer comes with a large 4.6 quart mixing bowl, ideal for mixing large or small quantities. For questions about accessories please call 800-458-8407.
- L. **DIE-CAST METAL BODY** – The heavy-duty, die-cast metal body combined with non-slip rubber feet keep the MIXMASTER® Stand Mixer stable during operation.
- M. **2.0 QUART BOWL** – For mixing small quantities. (Model 2505 only)



THE ROLE OF THE DUAL-MOTOR 3-WAY BEATING ACTION

Sunbeam launched its 3-way beating action technology in the 1930s, which revolutionized mixing at the turn of a dial. The beaters spin in opposing directions while the bowl spins counterclockwise for a powerful and thorough 3-way beating action. (See Figure 1)

Our latest innovation of this historic 3-way beating action is the introduction of an additional motor. One motor is located in the head of the Stand Mixer. This drives the individual beaters, each turning in opposite directions. The second motor is located in the base of the neck of the MIXMASTER® Stand Mixer and drives the turntable, rotating the bowl against the direction of the outside beater. The speed of the bowl rotation is automatically calibrated to the mixing speed selected. Therefore as the mixing speed increases so does the speed of the bowl, and as the mixing speed is decreased, the bowl speed also slows. These actions combine to ensure more powerful and thorough mixing. This dual motor design is patent pending.

PREPARING THE STAND MIXER FOR USE

Before preparing the mixer for use, be sure the speed control dial is in the OFF position and the electric cord is unplugged. Be sure to wash bowls and attachments before initial use.

ADJUSTING THE TURNTABLE

The turntable must be adjusted depending upon which bowl size is being used (see “Adding the Mixing Bowl”). To adjust, press down on the Turntable Bowl Selector Switch and slide switch to the proper icon. (See Figure 2)

ADDING THE MIXING BOWL

Ensure that you have the Bowl Selector Switch in the OFF position. To add the bowl, rotate the bowl counterclockwise until it drops into position. To lock the bowl, rotate the bowl clockwise to lock into position. To unlock the bowl, ensure the Bowl Selector Switch is in the OFF position and rotate the bowl counterclockwise until it drops into position.

Note: Mixing bowls should be used on top of the range or on a countertop. Do not use on a table or chipped, do not use mixer on a table.

ABOUT THE SPEED CONTROL DIAL

The speed control dial is used to select one of its 12 mixing speeds. (See Figure 3)

Rotate the speed control dial clockwise until the indicator on top of the dial is in a counterclockwise position.

As you rotate the speed control dial, the indicator on top of the dial will point to the speed at which the mixer is operating.

Rotate the speed control dial clockwise to increase the speed.

Hint: During normal operation, you can change the speed of your dough or mixture by rotating the speed control dial. Do not operate the mixer without the bowl.